

Appetizers

- Sashimi of Yellow Fin Tuna** Ginger Cucumber Salad, Avocado, Spicy Soy Vinaigrette 17.90
- Pan Seared Diver Scallops** Sticky Rice, Pickled Ginger, Spicy Mango Vinaigrette 14.75
- Mexican White Prawn Cocktail** Cocktail Sauce, Garlic Crostino 16.90
- Crab and Lobster Cake** Roasted Tomato-Pepper Relish, Pea Sprouts, Lemon Vinaigrette 15.75
- Fresh Milk Mozzarella Salad** Tomatoes, Onion Marmalade, Green Olives, Basil, Aged Balsamic 14.75
- Tartare of Sashimi Grade Yellow Fin Tuna** Cucumber, Scallions, Chili Vinaigrette 15.75
- Thinly Sliced Bresaola** Shaved Parmesan, Wild Arugula, Lemon 14.75

Salads and Soups

- Green Papaya and Lobster Salad** Tomatoes, Cilantro, Peanuts, Spicy Lime Soy Vinaigrette 16.75
- Wedge Salad** Baby Iceberg Lettuce, Tomatoes, Bacon, Pickle Red Onions, Black River Gorgonzola Dressing 11.75
- Organic Baby Mixed Greens** Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 10.75
- Caesar Salad** Parmesan Cheese, Garlic Croutons small 9.75 / large 12.75
- Confit of Muscovy Duck Leg Salad** Arugula, Strawberries, Pecan, Goat Cheese, Balsamic Vinaigrette 15.75
- Artichokes, Watercress and Hearts of Palm Salad** Avocado, Tomatoes, Walnuts, Grain Mustard Dressing 14.50
- Baby Spinach Salad** Tomato, Pinenuts, Cranberries, P'tit Basque Cheese, Balsamic Vinaigrette 11.75
- Roasted Beet Salad** Mache Lettuce, Onion Marmalade, Goat Cheese, Walnuts, Aged Balsamic 13.75
- Sweet Garlic Soup** Chives, Whipped Cream, Croutons 8.75
- Soup of the Day** 8.75
- Gazpacho** Avocado, Cucumber, Cilantro 10.50

Seafood Salads

- Mexican Shrimp Salad** Wild Arugula, Tomatoes, Shiitake, Onion, Spicy Hoisin Vinaigrette 21.00
- Salad Niçoise** Seared Rare Sashimi Grade Yellow Fin Tuna, Cucumbers 18.90

From the Baker's Oven

- Pizza** Pesto Sauce, Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions 15.75
- Pizza** Grilled Shrimp, Sweet White Corn, Roasted Pepper, Bacon, Cilantro 17.25

Pastas and Rice

Linguine Vongole

- Manilla Clams, Shaved Garlic, Chile Flakes, Cherry Tomatoes, Parsley, White Wine Sauce 22.00

Fusilli

- Shrimp Scampi, Tomatoes, Basil, Capers, Shallots, Fresno Chiles, Lemon Butter Sauce 21.00

Fettuccine

- Marinated Filet Mignon, Shiitake, Fennel, Red Onion, Tarragon Mushroom Sauce 20.00

Risotto

- White Corn, Pancetta Wrapped Mexican White Prawns, White Balsamic Vinaigrette 23.00

Spaghetti

- Free Raised Veal Bolognese, Tomatoes, Sage, Parmesan Cheese 19.00

American Kobe Beef and Black Truffle Ravioli

- Spinach, Exotic Mushrooms, Parmesan Cream Sauce 21.00

Penne

- Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Cream Sauce 17.75

(All Pastas Are Available Gluten Free Upon Request)

Main Course

Seared Rare Sesame Seed Crusted Yellow Fin Tuna

Asian Style Vegetables, Shiitake Mushrooms, Wasabi, Spicy Soy-Ginger Vinaigrette 28.75

Tamarind-Chile Glazed Wild King Salmon

Thyme Garlic Roasted Potatoes, Sauteéd Broccolini, Lemon Capers Beurre Blanc 31.50

Grilled Pacific Swordfish

Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 29.75

Pan Seared Blackened Mahi Mahi

Sweet White Corn, Leeks, Asparagus, Shiitake Mushrooms, Lemon Capers Butter Sauce 26.75

Baked Chilean Sea Bass

Exotic Mushroom Risotto, Asparagus, Truffle Essence, Concord Grape Demi-Glace Reduction 36.00

Surf and Turf Paella

Chorizo de Bilbao, White Corn, English Peas, Roasted Pepper, Sweet Onions, Chili Vinaigrette 32.00

Grilled New Zealand Venison Loin

White Port Poached Pear, Spinach, Shiitake Mushrooms, Spaetzle, Balsamic Reduction 33.00

Marinated Pan Seared N.Z. Rack of Lamb

Garlic Mashed Potatoes, Haricots Verts, Baby Carrots, Port Wine Reduction Full 35.00/Small 25.50

Peppered Prime Meyer's All Natural Flat Iron Steak

Spinach, Onion Marmalade, Potato au Gratin, Asparagus Tips, Red Wine Reduction 27.75

Peppered Prime Corn Fed Angus Culotte Steak

Wheat Berries Shiitake Mushroom Risotto, Asparagus Tips, Red Wine Reduction 28.90

8oz Grilled Prime Corn Fed Filet Mignon

Asparagus, Spinach, Garlic Mashed Potatoes, Wine Reduction, Maytag Blue Cheese 6oz 31.00 /8oz 35.00

Coq au Vin (Chicken Cooked in Red Wine)

Garlic Mashed Potatoes, Baby Carrots, Bacon, Pearl Onions, Shiitake Mushrooms 23.00

Roasted Grain Mustard Marinated All Natural Mary's Chicken

Lyonnais Potatoes, Sauteéd Haricots Verts, Grain Mustard Tarragon Sauce 22.00

Bistango's Prime Cuts

16oz Corn Fed Bone-in Prime Rib Chop

USDA Prime Aged 21/28 Days Stilton Blue Cheese, Red Wine Reduction 37.00

16oz Grilled Prime Corn Fed Bone-in N.Y. Steak

USDA Prime Aged 21/28 Days Ancho Chile Shiitake Mushrooms Reduction 35.00

10oz Grilled Prime Corn Fed N.Y. Steak

USDA Prime Aged 21/28 Days, Spicy Green Peppercorn Sauce 31.00

16oz Pan Roasted Free Raised Veal Chop

USDA Certified All Natural Free Raised, White Mushrooms, Red Wine Reduction 36.00

Surf and Turf

8oz Filet Mignon 3U12 Mexican White Prawns, Red Wine and Lemon Capers Butter Sauce 48.00

Side Dishes

Asparagus 7.75, French Green Beans 5.75, Potato Au Gratin 6.75, Garlic Herbs Shoestring Fries 4.75, Lobster Mac and Cheese 11.75, Creamy Spinach 7.75, Creamy White Corn 7.75

Nightly Three Course Prix Fixe Menu

Baby Spinach Salad

Tomato, Pine nuts, Cranberries, Cheese, Vinaigrette

or

Garlic or Soup of the Day

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Tamarind-Chile Glazed Wild King Salmon

Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli, Lemon Capers Beurre Blanc

or

6oz Grilled Prime Filet Mignon

Asparagus, Spinach, Garlic Mashed Potatoes, Wine Reduction, Maytag Blue Cheese

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White Chocolate Cheese Cake

Oreo Cookie Crust, Vanilla Sauce

\$46.00

Caesar Salad

Parmesan Cheese, Garlic Croutons

or

Garlic or Soup of the Day

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Pan Seared Blackened Mahi Mahi

Sweet Corn, Asparagus, Leeks, Shiitake Mushrooms, Lemon Capers Butter Sauce

or

Peppered Prime Meyer's All Natural Flat Iron Steak

Spinach, Onion Marmalade, Potato Gratin, Asparagus Tips, Red Wine Reduction

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White Chocolate Cheese Cake

Oreo Cookie Crust, Vanilla Sauce

\$36.00